



## Trini Pepper Sauce

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**Course** Condiment

**Cuisine** Caribbean

**Prep Time** 20 minutes

**Total Time** 20 minutes

**Servings** 2 1/2 cups

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### Ingredients

- 20 hot peppers
- 3 heads of garlic
- 2 cups vinegar
- 1 tbsp salt
- 2 tbsp mustard
- 3 bundles Chadon Beni about 18 leaves

### Instructions

1. Wash peppers and set aside. Clean garlic cloves and chop the chadon beni. Using about 1 cup of vinegar blend the garlic and chadon beni. Pour out in a bowl and set aside.
2. Blend the peppers in 1 cup of vinegar. (Caution: use a spoon when handling the peppers).
3. Pour out the blended pepper into the bowl and add salt and mustard. Mix thoroughly. Place in a bottle and store in a cool place.

### Notes

Serving size 1 tsp.